

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 05-18-07)

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A578 – BEEF, PATTIES, GROUND, IRRADIATED, RAW, FROZEN, IQF, 40 LB



Nutrition Information

Beef, ground, patty, cooked, pan-broiled

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> 100% raw ground beef, 3 oz patties, individually quick frozen (IQF). The target average fat content is 15% fat, but may not be higher than 18% fat. This product has been irradiated.
PACK/YIELD	<ul style="list-style-type: none"> 2/20 lb pkgs or 4/10 lb pkgs per case. One 40 lb case AP yields about 213 3-oz raw beef patties. One 20 lb pkg AP yields about 106 3-oz raw beef patties. One 10 lb pkg AP yields about 53 3-oz raw beef patties. CN Crediting: One 3.0 oz raw beef patty when cooked provides 2 oz-equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store frozen beef patties in original shipping container off the floor at 0 °F or below. Refrigerate leftover beef patties covered and labeled in a dated container and use within 2 days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/COOKING INSTRUCTIONS	<ul style="list-style-type: none"> Beef patties should be cooked from the frozen state to prevent moisture loss. Partially thaw in the refrigerator only until patties can be easily separated. Separate and place patties onto sheet pans. To avoid injury, DO NOT separate with a knife or sharp objects.

	1 patty, 15% fat (64 g)	1 patty, 18% fat (63 g)
Calories	148	152
Protein	15.76 g	15.29 g
Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	8.97 g	9.67 g
Saturated Fat	3.41 g	3.66 g
Trans Fat	0.63 g	0.68 g
Cholesterol	55 mg	54 mg
Iron	1.72 mg	1.65 mg
Calcium	13 mg	15 mg
Sodium	51 mg	52 mg
Magnesium	14 mg	14 mg
Potassium	223 mg	215 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.27 mg	0.27 mg

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PREPARATION/ COOKING INSTRUCTIONS (cont'd)	<ul style="list-style-type: none"> Bake in standard oven at 350 °F for 18-20 minutes or convection oven at 350 °F for 6-10 minutes. Cook to an internal temperature of 155 °F for 15 seconds. Judge doneness by temperature, not color or texture of food. Serve immediately. Holding on a steam table or in a holding cabinet will cause patties to dry out.
USES AND TIPS	<ul style="list-style-type: none"> Ground beef patties may be grilled, baked, or broiled.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. Cook ground beef products to 155 °F for 15 seconds. Base doneness on internal temperature. The pink color in safely cooked meat is due to the hemoglobin in tissues which can form a heat-stable color. Smoking or grilling may also cause this reaction. Keep raw meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon water.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.